

Tremaine Predovic

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

WORK EXPERIENCE

Private Chef — Rippin LLC (2014 - 2022)

- Catered private events for up to 170 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.

Line Cook — Cartwright - Franecki (2025 - 2025)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 80 guests with 95%+ client satisfaction.

Sous Chef — Effertz, Hyatt and Deckow (2015 - 2017)

- Catered private events for up to 247 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.

Line Cook — Okuneva - Runolfsson (2024 - Present)

- Catered private events for up to 211 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

SKILLS

Cuisine Styles

Pastry • Mediterranean • French • Plant-based

Kitchen Skills

Butchery

Operations

HACCP • Inventory Management

Soft Skills

Quality Control • Time Management

EDUCATION

Diploma in Culinary Arts, Quitzon, Schultz and Tremblay University (2023)

CERTIFICATIONS

- Food Safety Manager